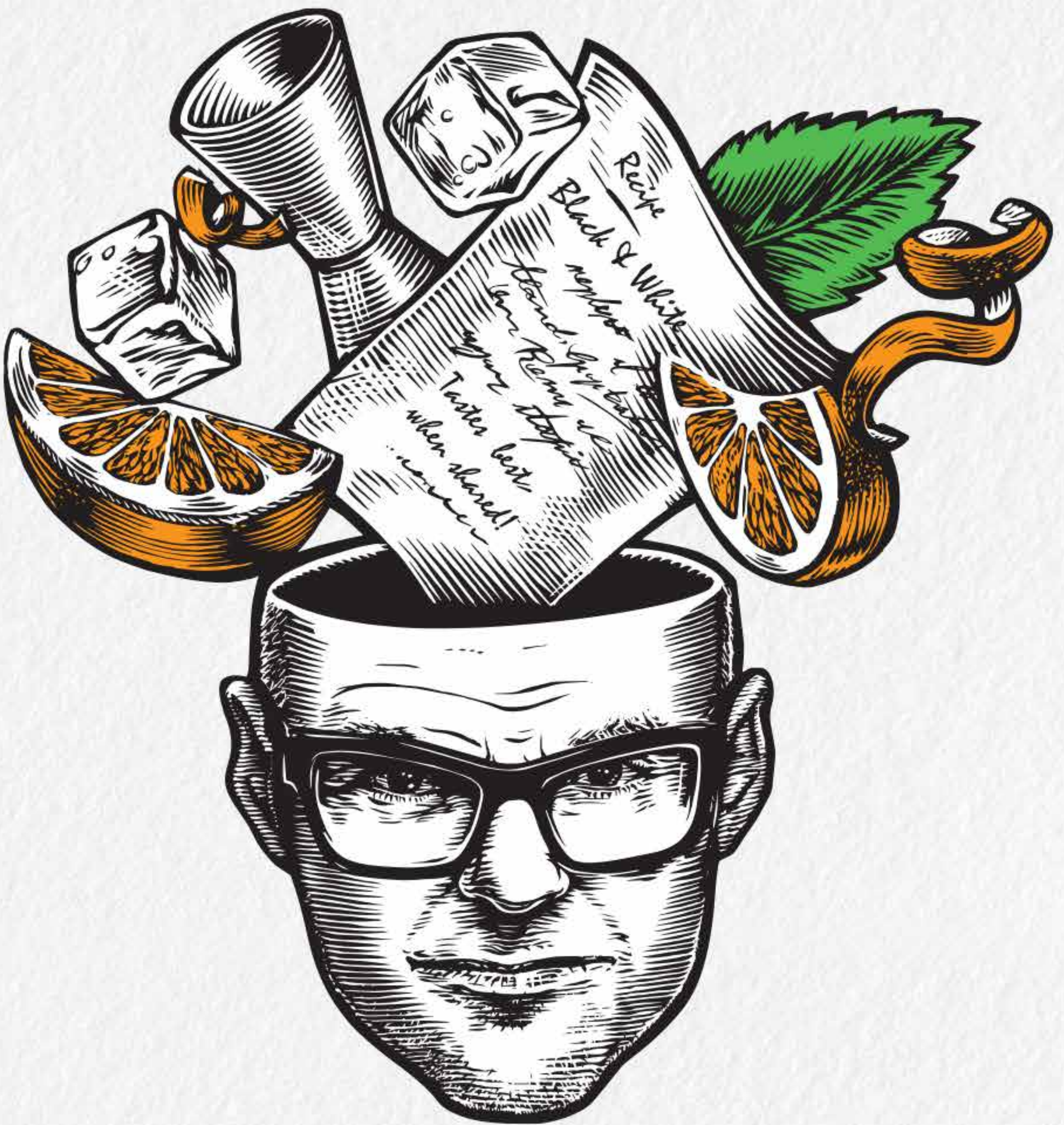


Black & White

presents

The Journal of Sharing

Share the magic, the story, the recipe and be a part of the Journal of sharing - a collection of food and drink recipes from those who love to share!



Discover exclusive recipes by legendary

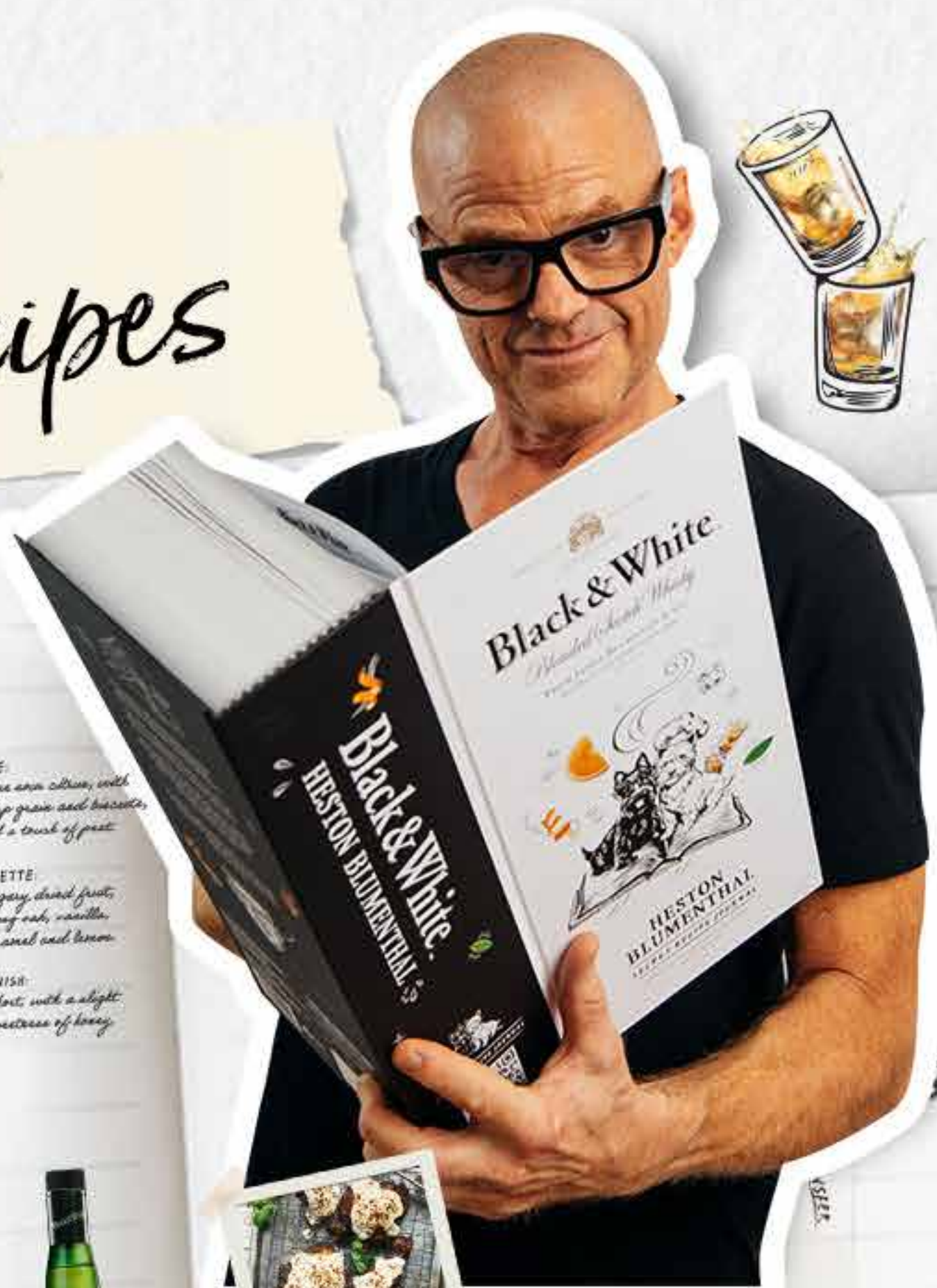


Chef Heston Blumenthal



is of lovable pooches were
 used in advertising
 they appeared on the
 of the best-selling Black
 & White - a light, simple,
 whisky with
 citrus edge.

Heston's Recipes



→ Standard pour 1.5 oz
 taste notes: Sweet
 Hint of
 chill factor - *Spice*

THE secret

NOSE
 Some sour citrus, with
 sharp grass and biscuits,
 and a touch of pear.

PALETTE
 Sugary dried fruit,
 grassy oak, vanilla,
 caramel and lemon.

FINISH
 Short, with a slight
 sweetness of honey.

① ①

STEPS

- ① COMBINE THE SECRET INGREDIENT, LIME JUICE, SIMPLE SYRUP, AND CINNAMON IN A COCKTAIL SHAKER.
- ② FILL SHAKER WITH ICE, CLOSE, AND SHAKE FOR 30-60 SECONDS.
- ③ STRAIN COCKTAIL INTO A ROCKS GLASS FILLED WITH ICE.
- ④ GARNISH WITH A SLICE OF ORANGE.



CURRY LEAVES
 ONIONS
 ADD AND STIR FRY TILL GOLDEN

ADD AND SAUTE FOR 5 MINUTES

CHEERS!



The pair of lovable pooches
 widely used in advertising
 before they appeared on the
 label of the best-selling
 & White - a light, simple
 whisky with



THE Recipe Guide

Cocktails

- ① Black Cumin Seed & Honey Old Fashioned
- ② Clarified Mango Punch
- ③ Scotch Tamarind Jelly
- ④ Salt & Pepper Melon Highball

**BEST
PAIRED
WITH**

Dishes

- ① Chicken with Banana Coffee Rub
- ② Malted Mushroom Cashews
- ③ Cranachan with Whisky Ganache, Mango & Black Cardamom
- ④ Monkfish with Mango Glaze, Lychee & Green Peppercorns

Black Cummin Seed

& HONEY OLD FASHIONED



The pair of
widely used
before they
label of the
& White - a
a clean, citrus



HONEY

The black Cummin Seed adds a bitter balance
to the Honeyed notes in Black & White

Black Cumin Seed

& HONEY OLD FASHIONED



Ingredients

- ① 50 ml Black & White Scotch,
- ② 15 ml Reserved Black Cumin Honey (40g Black cumin, 100g Honey),
- ③ Orange peel and a pinch of Black cumin to garnish

Cooking Notes

- ① Place black cumin in dry pan and toast the seeds in high heat for 30-60 seconds. Lower the heat and add Honey with 100ml water.
- ② Bring to simmer and leave on low heat for 30 mins, stirring regularly.
- ③ Remove from stove and strain the mixture twice using a fine mesh sieve to remove residue and discard the cumin. Chill in fridge.
- ④ Fill cocktail shaker with ice, scotch and the reserved cool black cumin seed & honey. Stir 30 times, pour into a tumbler and garnish with orange peel and a pinch of black cumin.



Mango Punch

CLARIFIED



The dried fruit, citrus and vanilla note in Black & White with the tropical spiciness of mango is a punch with a punch!

Mango Punch

CLARIFIED

Ingredients

- ① 25 ml
Black & White Scotch,
- ② 100 ml reserved Mango Punch
(600 ml dry white wine, 400 ml
lemon juice, 700 ml whole milk,
500 g white castor sugar,
1kg peeled & diced mango, 5g Green
Cardamom pods, 1.5g cinnamon stick
- ③ Thinly sliced mango to garnish
- ④ Ice



Cooking Notes

① Cook wine, lemon juice, sugar, mango, cardamom and cinnamon in a pan with 100 ml water over moderate heat till it steams without boiling. Remove from stove, cover with a lid and keep it aside to cool.

② Strain through a mesh sieve in to a bowl and gently stir in the milk, allowing it to curdle and set aside for 10 mins.

③ Pass the curdled milk through a mesh sieve with double layered wet muslin and refrigerate.

④ Fill glass with ice, Black & White scotch, the reserved mango punch, stir gently and garnish with sliced mango.



SCOTCH WITH

Tamarind Jelly



The pair
widely used
before the
label of
& White
a clean,



The pair of lovable
widely used
before they appeared on the
label of the best-selling Black
& White - a light simple,
with

The sweet & sour note of the tamarind jelly
compliments the slight spiciness of Black & White.

SCOTCH WITH


Tamarind Jelly



Ingredients

- ① 50 ml Black & White Scotch,
- ② 3 cubes of reserved tamarind jelly (150g Tamarind paste, 200g White caster sugar, Platinum graded leaf gelatin)
- ③ Granulated white sugar to coat
- ④ Ice

Cooking Notes



① Whisk tamarind paste in a pan with sugar and 450 ml water and bring to simmer. Cook for 10 mins on low heat, then remove and set aside.

② Strain into a clean pan through a mesh sieve once cooled. Bloom gelatin using cold water and then add the softened leaves to the mixture over moderate heat allowing it to dissolve completely.

③ Pour into a shallow dish and refrigerate. Once set, turn the mass out and cut into smaller pieces and refrigerate.



④ Roll the jelly cubes in sugar and enjoy with a sip of Black & White scotch.

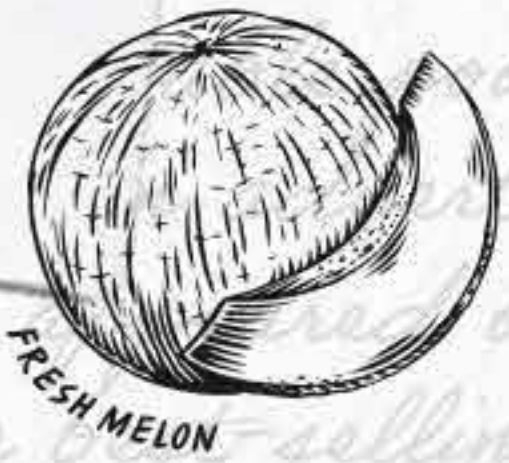
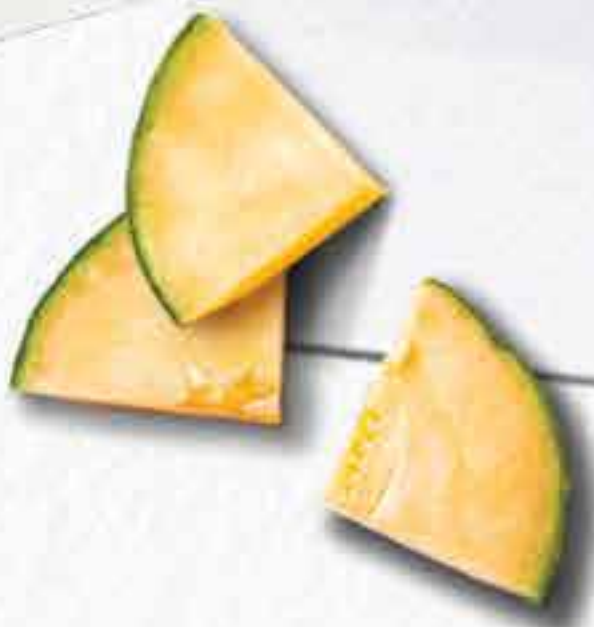


SALT & PEPPER

Melon Highball



The pair of bottles were widely used before they were replaced by the label of the Black & White - a clean, cool



roches were used before they were replaced by the label of the best-selling Black & White - a light, simple, drinky with

The sweetness and sea freshness of melon mixed with a touch of salt and pepper intensifying the flavours.

SALT & PEPPER

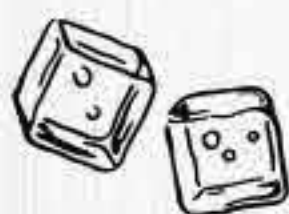
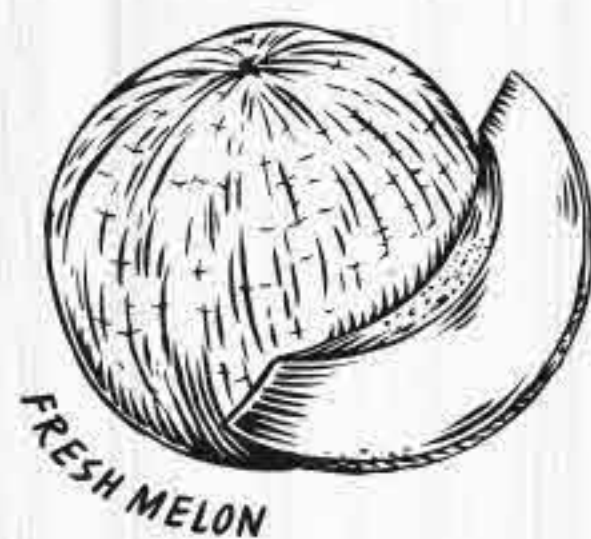
Melon Highball

Ingredients

- ① 50 ml Black & White Scotch
- ② 5 ml Reserved Salt & Pepper Melon syrup (200g peeled & diced cantaloupe or muskmelon, 250g whitecaster sugar, 5g sea salt flakes, 2g freshly ground black pepper)
- ③ Soda water
- ⑤ Slice of Lemon to garnish

Cooking Notes

- ① Blend Melon and 150 ml water, transfer to a pan adding sugar, salt and pepper and simmer over moderate heat.
- ② Remove from the heat and set aside. Once cooled, strain through a mesh sieve into a clean bowl and refrigerate.
- ③ Remove from the heat and set aside. Once cooled, strain through a mesh sieve into a clean bowl and refrigerate.



Chicken with Banana Coffee Rub



The pair of lovable pooches were
widely used in advertising
before

A dish inspired by the hints of coffee,
banana and spicy cardamom flavor
of Black & White

whisky with
a clean, citrus edge.

Chicken with Banana Coffee Rub

Ingredients

① Reserved caramelised Banana & Ginger yogurt (2 bananas, 200g natural greek yogurt, 30g peeled & finely grated ginger, 10g salt)



② 6 pieces of chicken

③ Reserved Banana coffee rub (30g dried banana chips, 6g chamomile tea leaves, 3g asafetida, 20g instant coffee powder, 7g salt, 5g garlic powder, 5g onion powder)



Cooking Notes



① Banana coffee rub: Grind to fine powder and mix banana chips, tea leaves and asafetida in a bowl and stir in coffee, salt, garlic and onion powder.



② Banana & Ginger Yogurt:

Pre heat a non stick pan and cook banana pieces until golden & caramelized on all sides. Remove from heat and cool. Mash with fork, then add to bowl with ginger and salt. Refrigerate for 30 mins and then strain through a mesh sieve.

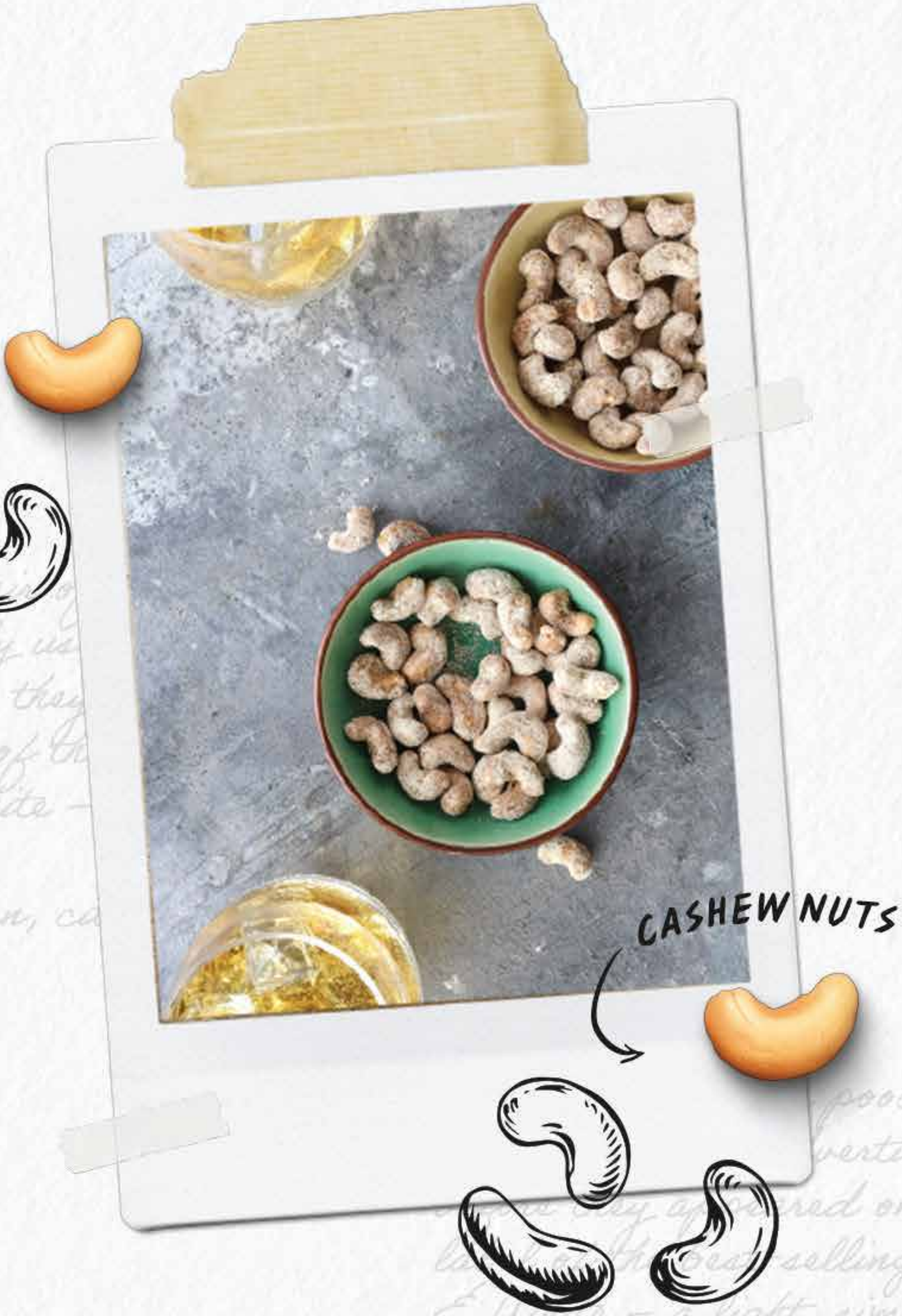
③ In a bowl, marinate the chicken with $\frac{3}{4}$ of the reserved rub and yogurt and refrigerate overnight. Store the remaining reserves in airtight containers.

④ Preheat oven to 180*, spread chicken out on a roasting plate and bake for 30-35 mins. Or grill for 25-30 mins on BBQ.



Mushroom Cashews

MALTED



CASHEW NUTS

Inspired by the slight mushroomy and malty notes of Black & White, these porcini coated cashews are the perfect nibble to your tippie.

Mushroom Cashews

MALTED



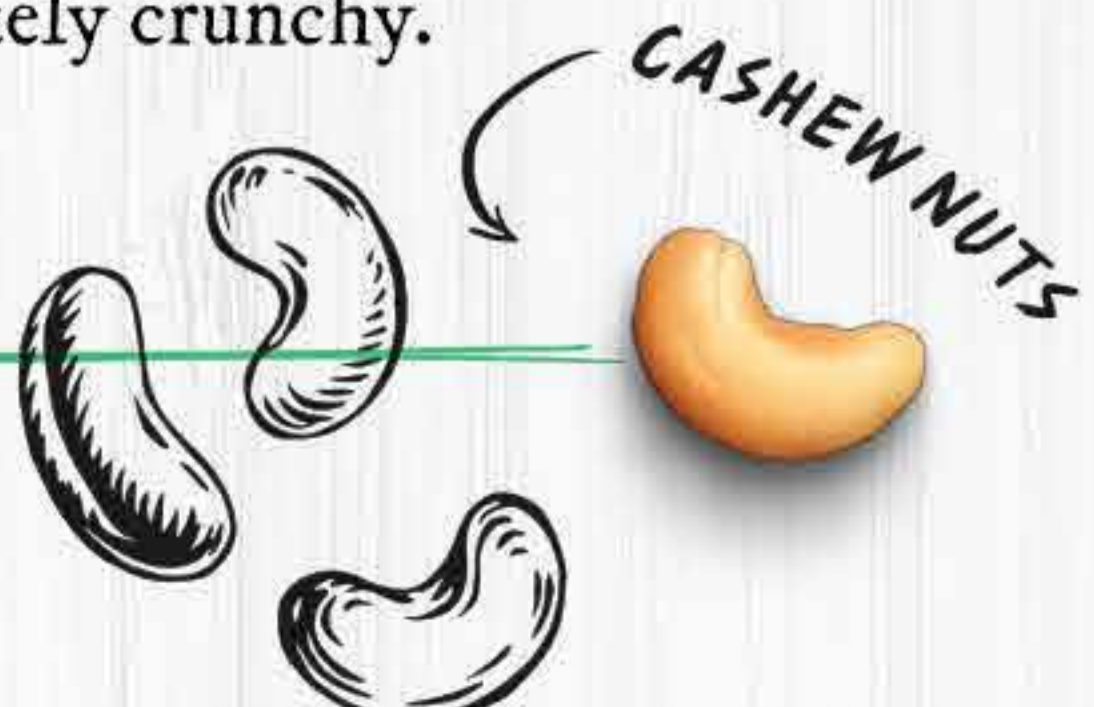
Ingredients

- ① 1 large egg white
- ② 12g sushi nook
- ③ 8g salt
- ④ 60g malt powder
- ⑤ 40g porcini powder
- ⑥ 200g Cashew Nuts
- ⑦ 10g unrefined golden castor sugar



Cooking Notes

- ① Preheat oven to 170*, spread the cashew nuts on a large plate, bake for 18 mins until golden then set aside to cool. Reduce oven temperature to 80* C.
- ② In a bowl, whisk egg until white and foamy, add the cooled roasted nuts and coat evenly.
- ③ In a separate bowl, combine sugar, malt powder, porcini powder, sushi nook and salt. Combine the two mixtures and ensure the nuts are coated well.
- ④ Spread the nuts on a large tray and leave in the warm oven for 3 hours until completely crunchy.



Cranachan with Whisky Ganache

MANGO & BLACK CARDAMOM



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a clean, citr



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ky with

Scottish drink meets Scottish dessert in this infusion
of chocolate, cardamom and whisky



② Reserved Whisky Yogurt
(50g whipping cream, 30g icing sugar, 100g natural Greek yogurt, 30g Black & White Whisky)

③ Reserved Mango preparation (1 ripe mango, 1 lime)

④ Reserved Toasted Oats (50g rolled oats, 30g maple syrup, 30g puffed rice)

⑤ 10g blue cheese, crumbled

⑥ 1 black cardamom pod, toasted and crushed (or grated)



Cooking Notes

① Ganache – Toast and crush cardamom in a pan and then stir in bowl of cream. Refrigerate overnight. Sieve half the cream, discarding the cardamon and add chocolate to melt. Add whisky once smooth and set aside. Whip the other half and fold into the ganache.

② Whisky Yogurt – Mix cream and icing sugar in one bowl and yogurt and whisky in another. Combine the two and set aside.

③ Blend mango pieces, finely grated lime zest and juice of half a lime into a smooth puree and combine it with mango pieces.

④ Preheat oven to 160* C, combine oats and maple syrup and bake for 20 minutes, stirring every 5 minutes. Cool and then stir in puffed rice.

⑤ Layer all the elements alternately in a dessert bowl and top with toasted oats, little blue cheese crumble and sprinkle grounded cardamom pod.



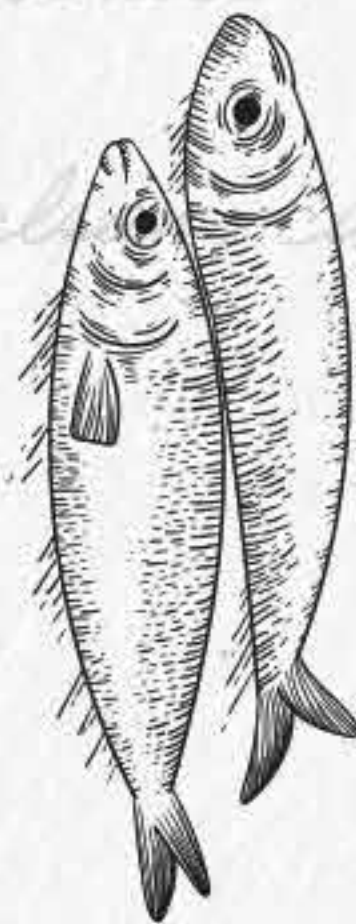
Monkfish with Mango glaze

LYCHEE AND GREEN PEPPERCORNS



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A lychee flavoured fish with punchy flavour of mango
& green peppercorn

the pouches were
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ky with

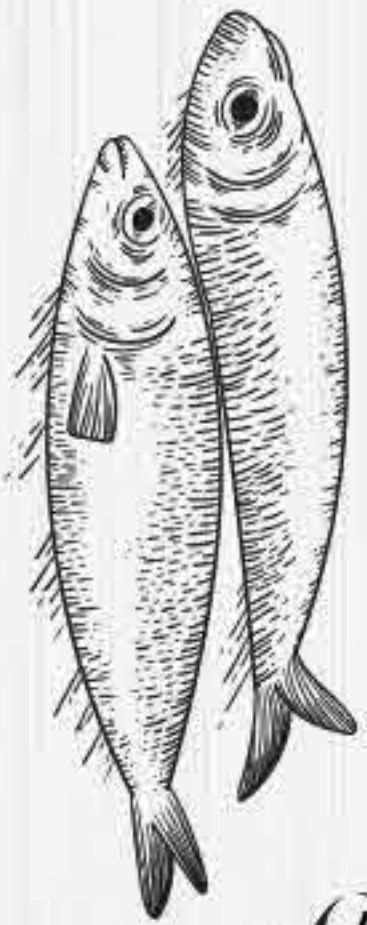
Monkfish with Mango glaze

LYCHEE AND GREEN PEPPERCORNS

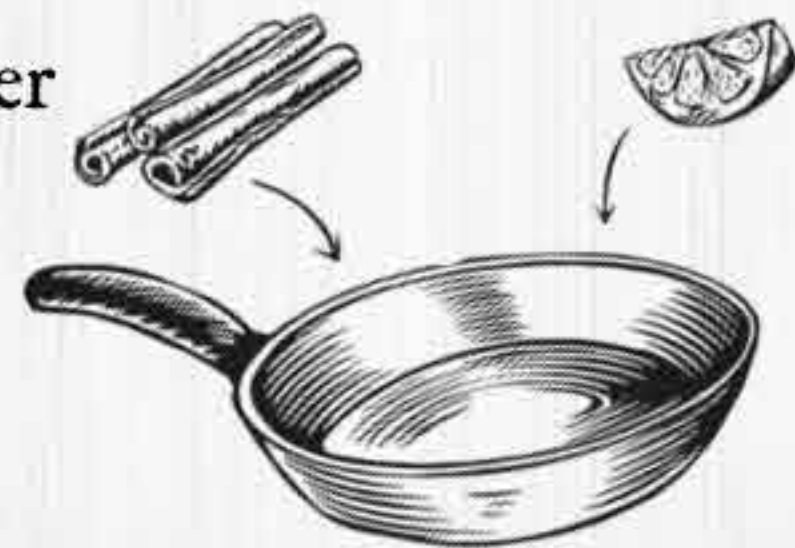


Ingredients

- ① 4 monkfish fillets (approx. 100g each)
- ② green peppercorns
- ③ 2 tsp vegetable oil
- ④ 30g unsalted butter
- ⑤ 12g peeled and finely sliced garlic
- ⑥ 20g peeled and finely chopped shallots
- ⑦ 4 Tbsp fish stock
- ⑧ 4 Tbsp mango purée
- ⑨ juice of 1 orange
- ⑩ 3 lychees drained and cut into quarters
- ⑪ 10 green peppercorns in brine, drained and halved
- ⑫ finely grated zest of 1 lime salt & pepper



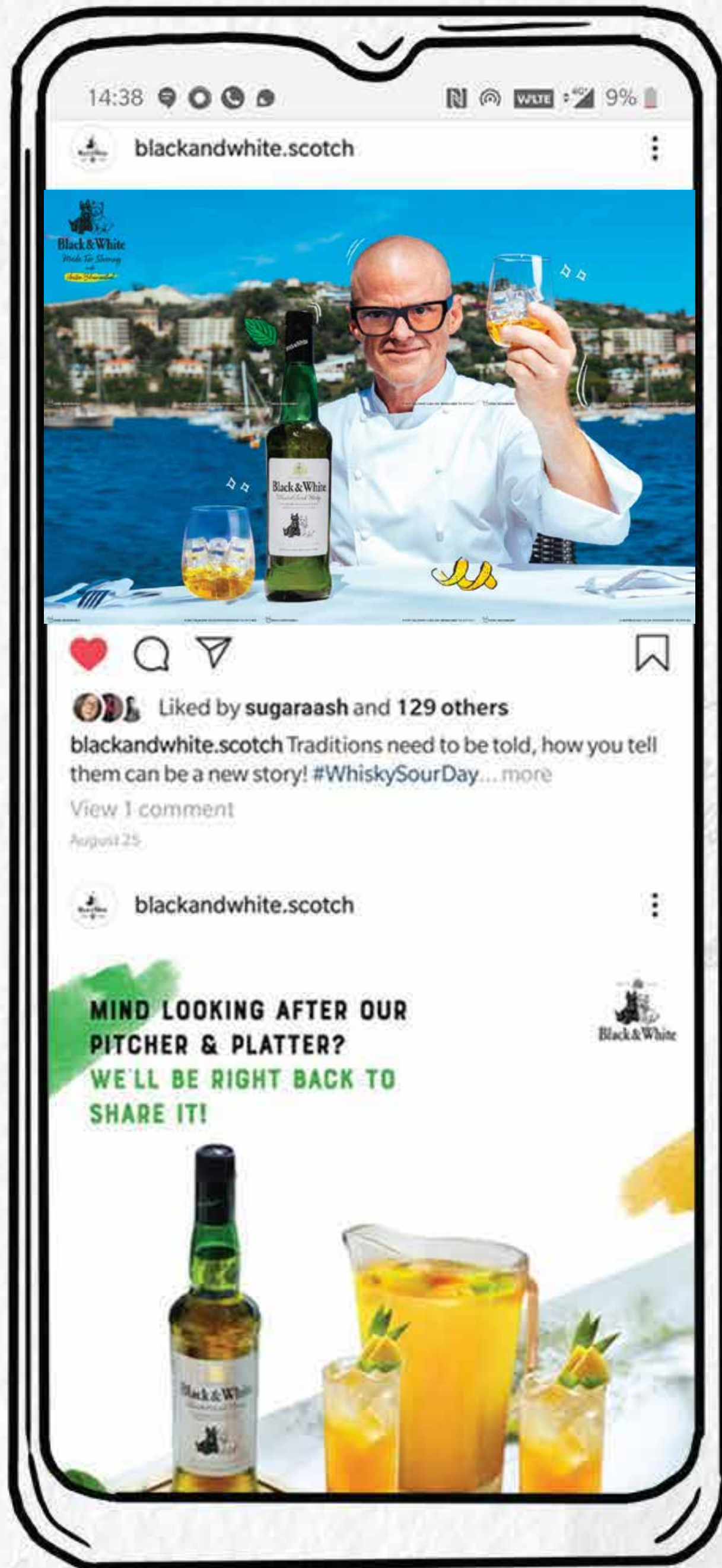
Cooking Notes



- ① Marinate the fish with salt and freshly ground green peppercorns. Cook the fillets over moderate heat until slightly brown.
- ② Reduce heat, add butter and melt until it foams. Cook for 6-8 minutes and keep it aside.
- ③ Caramelize garlic and shallots on the same pan for approx 6 minutes and then pour the fish stock to get a syrup like consistency.
- ④ Add mango puree and orange juice to reduce the consistency.
- ⑤ Add the fish to pan, spooning the sauce over the fillets. Finish with a garnish of lychee quarters, halved green peppercorns and lime zest on each portion.



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